

Amendments to the Claims:

Please amend claim 19 as follows. Please add new claims 43-45. The claims and their status are shown below. This listing of claims replaces all prior versions and listings of claims in the application:

1-17. (Canceled)

18. (Previously Presented) A process for preparing stabilized starches, wherein said process comprises the following steps:

a) treating starch with an amount of a reactant effective to convert organoleptic impurities and/or precursors of organoleptic impurities into hydrolyzed or oxidatively-degraded organoleptic impurities and/or hydrolyzed or oxidatively-degraded precursors of organoleptic impurities, respectively, thereby producing converted starch,

b) bleaching said converted starch, thereby producing stabilized starch, and

c) recovering said stabilized starch.

19. (Currently Amended) The process of claim 18, wherein said bleaching step is performed with 100 ppm - 8000 ppm (based on dry starch substance) of active ~~chlorine~~ chlorine.

20. (Previously Presented) The process of claim 19, wherein said bleaching step is performed at a temperature of from about 5°C to about 60°C.

21. (Previously Presented) The process of claim 19, wherein said bleaching step is performed at a temperature of from about 10°C to about 55°C.

22. (Previously Presented) The process of claim 19, wherein said bleaching step is performed at a pH of from about 3 to about 12.

23. (Previously Presented) The process of claim 19, wherein said bleaching step is performed at a pH of from about 7.5 to about 11.5.

24. (Previously Presented) The process of claim 19, wherein said bleaching step is performed at a pH of from about 8.5 to about 11.

25. (Previously Presented) The process of claim 19, wherein said bleaching step is performed for up to 24 hours.

26. (Previously Presented) The process of claim 18, wherein said reactant is selected from the group consisting of proteases, lipases, hydrogen peroxide, chlorine-free oxidants, alkaline solution, alkaline aqueous solution, and mixtures thereof.

27. (Previously Presented) The process of claim 18, wherein said reactant is a protease.

28. (Previously Presented) The process of claim 18, wherein said reactant is an endoprotease.

29. (Previously Presented) The process of claim 18, wherein said stabilized starch has improved viscosity stability and/or improved setting properties upon cooling compared to starch treated solely with active chlorine.

30. (Previously Presented) The process of claim 18, wherein the starch is a waxy starch.

31. (Previously Presented) The process of claim 18, wherein the starch is a regular corn starch.

32. (Previously Presented) A process for preparing stabilized starch, wherein said process comprises the following steps:

- a) treating starch with an amount of a reactant effective to convert organoleptic impurities and/or precursors of organoleptic impurities into hydrolyzed or oxidatively-degraded organoleptic impurities and/or hydrolyzed or oxidatively-degraded precursors of organoleptic impurities, respectively, thereby producing converted starch, wherein said starch comprises from about 0.2% to about 0.4% w/w protein, and

- b) bleaching said converted starch, thereby producing stabilized starch, wherein said bleaching is performed in the presence of from about 500 ppm to about 4000 ppm (based on dry starch) active chlorine, wherein said bleaching step is performed at a pH of from about 3.0 to about 11.5 and at a temperature of from about 5°C to about 60°C, wherein said bleaching step is performed for up to 24 hours, and

- c) recovering said stabilized starches.

33. (Previously Presented) The process of claim 32, wherein said bleaching step is performed at a pH of from about 8.5 to about 10.5.

34. (Previously Presented) The process of claim 32, wherein said bleaching step is performed at a temperature of from about 10°C to about 55°C.

35. (Previously Presented) A process for bleaching starch, wherein said process comprises the following steps:

a) treating starch with an amount of reactant effective to convert organoleptic impurities and/or precursors of organoleptic impurities into hydrolyzed or oxidatively-degraded organoleptic impurities and/or hydrolyzed or oxidatively-degraded precursors of organoleptic impurities, respectively, thereby producing converted starch, wherein said starch comprises from about 0.25% to about 0.30% w/w protein, and

b) bleaching said converted starch, wherein said bleaching is performed in the presence of from about 1000 ppm to about 4000 ppm (based on dry substance of starch) active chlorine, wherein said bleaching step is performed at a pH of from about 8.5 to about 11 and at a temperature of from about 10°C to about 55°C, wherein said bleaching step is performed for up to 24 hours.

36. (Previously Presented) The process of claim 35, wherein said bleaching step is performed at a pH of from about 9.0 to about 10.0.

37. (Previously Presented) A process for preparing stabilized starch, wherein said process comprises the following steps:

a) treating starch with an amount of a protease or a mixture of proteases effective to convert organoleptic impurities and/or precursors of organoleptic impurities into hydrolyzed or oxidatively-degraded organoleptic impurities and/or hydrolyzed or oxidatively-degraded precursors of organoleptic impurities, respectively, thereby producing converted starch, wherein said protease or said mixture of proteases comprises an endoprotease,

b) reacting said converted starch with active chlorine, thereby producing stabilized starch,

c) washing said starch, and

d) optionally drying said starch.

38. (Previously Presented) A sauce comprising from about 1.5% to about 4% stabilized starch produced by the process of claim 18.

39. (Previously Presented) A tablet comprising from about 3% to about 80% stabilized starch produced by the process of claim 18.

40. (Previously Presented) A feed, food, pharma or cosmetic product comprising stabilized starch produced by the process of claim 18.

41. (Previously Presented) The product of claim 40, wherein said food product is selected from the group consisting of sauces, spreads, dressings, soups, convenience food, stabilizers for meat products, bakery products, fillings and creams.

42. (Previously Presented) The product of claim 40, wherein said pharma product is selected from the group consisting of tablets and dusting powder.

43. (New) A stabilized starch produced by the process of claim 18, wherein said stabilized starch exhibits improved viscosity stability and/or improved setting properties upon cooling as compared to starch solely treated with active chlorine.

44. (New) A stabilized waxy starch produced by the process of claim 18, wherein said stabilized waxy starch exhibits improved viscosity stability as compared to waxy starch solely treated with active chlorine.

45. (New) A stabilized regular corn starch produced by the process of claim 18, wherein said stabilized regular corn starch exhibits improved setting properties upon cooling as compared to native corn starch.